

Spec's Wine Down— This week's reviews!

by Collin Williams

Follow the link we have provided in these articles to view the latest postings to the Wine Down with Spec's YouTube video blogs. In these videos, you will see me review an amazing little Syrah from Washington State and also learn how to decant a wine. Enjoy and let me know your thoughts on our new and improved format for the blogs!

Episode: Boom Boom Syrah 2007 by Charles Smith \$15.37 cash

100% Syrah from the Columbia Valley appellation, this wine greatly over-delivers for the price. Full of rich blackberry pie filling flavors on the nose, Boom Boom also "booms" with flavor on the palate. Dense black and blue fruit mixed with cocoa, vanilla, and a touch of cinnamon, this wine is perfectly balanced and will take you up a notch on your everyday consumption.

YouTube link: <http://www.youtube.com/watch?v=SCldD-wZHWA> or you can search "Spec's Wine Down Boom Boom Syrah" in the search engine.

Episode: How to Decant a Wine

Decanting a wine is easy and will definitely improve your wine consuming experience. The process of decanting a wine is simple:

1. Use a clean, easy-to-handle vessel as your decanter.
2. For young wines, use a rough decant.
 - a. rough decanting a young wine allows the wine to "breathe" faster by introducing air to the wine at an accelerated rate.
 - b. this will improve the wine's aromatics and accessibility to drink at a young age.
 - c. mimics the process of aging the wine for years.
3. For older wines, use a gradual or soft decant.
 - a. older wines will usually collect sediment (yeast cells, grape must, etc.) that will separate from the wine and float to the bottom.
 - b. softly decanting a wine can help to separate the wine from the sediment into a vessel that can then serve a "clean wine"
 - c. once the older wine is poured you need to consume quickly. ☞



YouTube link: <http://www.youtube.com> or search "Spec's Wine Down How to Decant a Wine"

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Please email me at collinwilliams@specsonline.com with feedback.